



#### In your box

1 oz. Shaved Parmesan  
¼ tsp. Red Pepper Flakes  
1 Shallot  
3 oz. Fresh Ciliegine Mozzarella  
4 oz. Grape Tomatoes  
2 Naan Flatbreads  
3 fl. oz. Marinara Sauce  
½ fl. oz. Balsamic Vinegar  
2 oz. Baby Arugula



## Neapolitan Pizza Margherita

with arugula salad

NUTRITION per serving—Calories: 681, Carbohydrates: 76g, Fat: 31g, Protein: 26g, Sodium: 1699mg.  
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time  
25-35 min.

Cook Within  
7 days

Difficulty Level ● ● ● ●  
Easy

Spice Level ● ● ● ● ●  
Mild

## ① You will need

Olive Oil, Salt, Pepper

Baking Sheet, Medium Non-Stick Pan, Mixing Bowl

## 👩 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- ☐ Preheat oven to **400 degrees**
- ☐ Thoroughly rinse produce and pat dry
- ☐ Prepare a baking sheet with foil
- ☐ Ingredient(s) used more than once: **Parmesan, red pepper flakes**



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### Prepare the Ingredients

- Peel and halve **shallot**. Slice into thin strips.
- Halve **mozzarella balls**.
- Halve **tomatoes**.



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### Par-Bake the Flatbreads

- Place **flatbreads** directly on rack in hot oven and bake until slightly crisp, 6-8 minutes.
- Carefully, remove flatbreads from oven and place on prepared baking sheet.
- While flatbreads par-bake, cook shallot.



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### Cook the Shallot

- Place a medium non-stick pan over medium heat and add 1 tsp. **olive oil**.
- Add **shallot** to hot pan and stir occasionally until soft and aromatic, 2-3 minutes.
- Remove pan from burner.



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### Assemble and Bake the Pizzas

- Spread **marinara** on each **flatbread**. Add **mozzarella halves**, half the **Parmesan** (reserving remaining for garnish), **tomatoes**, **shallot**, a pinch of **salt**, and a pinch of **red pepper flakes** (to taste) (reserve remaining for garnish).
- Bake until crust is lightly browned and cheese is bubbly and melted, 5-7 minutes.
- Rest baked pizzas 2 minutes.
- While pizzas rest, make salad.



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### Make the Salad

- Thoroughly combine **balsamic vinegar**, 1 Tbsp. **olive oil** and a pinch of **salt** and **pepper** in a mixing bowl. Add **arugula** and gently combine.
- Plate dish as pictured on front of card, garnishing **pizzas** with remaining **Parmesan** and **red pepper flakes** (to taste) and topping with salad. Bon appétit!